

# A La CARTE MENU



## COLD STARTERS

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<b>SMOKED SALMON &amp; PRAWNS</b>	<b>£15.50</b>
Scotch Smoked Salmon rolled with Prawns tossed in lemon presented on Mixed Leaves	
<b>MELON &amp; PARMA HAM</b>	<b>£13.50</b>
Melon presented with thinly sliced Parma Ham	
<b>HOMEMADE PATE</b>	<b>£12.50</b>
A smooth Pate made with duck's livers, herbs and seasoning	
<b>PRAWN &amp; GRAPEFRUIT COCKTAIL</b>	<b>£13.00</b>
Prawn and Grapefruit cocktail served with Marie Rose sauce	
<b>AVOCADO &amp; FRUITS</b>	<b>£11.50</b>
Half an avocado served with an exquisite surprise of fruits and Banana dressing	



## HOT STARTERS

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<b>KING PRAWNS &amp; GARLIC BUTTER</b>	<b>£15.50</b>
Lashings of hot garlic butter and grilled king prawns or simply plain butter	
<b>COQUILLES ST JACQUES</b>	<b>£14.75</b>
Scallops wrapped with bacon with garlic and white wine sauce	
<b>JERSEY OYSTERS ROCKEFELLER</b>	<b>£15.00</b>
Six Local Oysters with spinach, cream, garlic glazed under the grill with mozzarella	
<b>MOULES A LA DOLPHIN</b>	<b>£16.50</b>
Mussels steamed in a creamed white wine and a light flavouring of tomato	
<b>RATATOUILLE PROVENCALE</b>	<b>£12.50</b>
Slices of Aubergine layered with ratatouille, topped with Mozzarella and Tomato Sauce	



## SOUPS & PASTAS

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<b>GARLIC BREAD</b>	<b>£6.75</b>
Six slices of French bread toasted under the grill with garlic butter	
<b>SOUP OF THE DAY</b>	<b>£9.50</b>
Chef's homemade soup produced from local ingredients	
<b>SPAGHETTI BOLOGNAISE (Small £10.50)</b>	<b>£17.50</b>
Pasta served with the traditional Meat Sauce	
<b>TAGLIATELLE &amp; SMOKED SALMON (Small £11.50)</b>	<b>£18.50</b>
Green pasta with smoked salmon in a creamy sauce	

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## VEGETARIAN

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<b>CANNELLONI ITALIENNE (Small £9.50)</b>	<b>£16.50</b>
Tubes of pasta filled with spinach and cheese combined in a white sauce	
<b>CHEESE SALAD</b>	<b>£18.50</b>
Crunchy salad of lettuce, cucumber, apple, celery, carrots and spring onions with cheese and tomatoes and toasted brown bread croutons	
<b>PANCAKE MORNAY</b>	<b>£16.50</b>
Pancake filled with fresh Leek and cheese topped with white sauce	

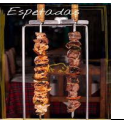
## HOUSE SPECIALITIES



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<b>STEAK ON ROCK (2 Persons)</b>	<b>£65.50</b>
<b>PICADINHO MADEIRA STYLE (CHICKEN OR BEEF)</b>	<b>£24.50</b>
Served with French Fries, Tomato and Olives in Red Wine Sauce	

## TRADITIONAL MADEIRA ESPETADAS



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<b>BEEF</b>	<b>£28.50</b>
<b>BEEF &amp; PRAWNS</b>	<b>£29.50</b>
<b>CHICKEN</b>	<b>£23.75</b>
<b>SCALLOPS WITH BACON</b>	<b>£29.50</b>

All served with a touch of salt & garlic, with chips or polenta & salad or vegetables

## MAIN COURSE - FISH



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<b>JERSEY PLAICE</b>	<b>£28.50</b>
Fresh Fillet of Jersey plaice served with Tartare Sauce	
<b>SALMON</b>	<b>£25.00</b>
Grilled fillet of Salmon in Herb and Potato crust presented with Tomato and Basil Sauce	
<b>SOLE &amp; SMOKED SALMON</b>	<b>£25.00</b>
Filletts of Sole encased with Smoked Salmon served with a court bouillion	
<b>SYMPHONIE AUX FRUIT DE MER</b>	<b>£28.50</b>
Grilled king prawns, scallops and seabass in White Wine and garlic butter	

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## SHELLFISH

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<b>GRAND PLATEAU DE FRUITS DE MER (2 people)</b>	<b>£110.00</b>
A cold platter of shellfish with a whole lobster, king prawns, gambas, moules, oysters, scallops and shell on prawns (When available)	
<b>LOCAL LOBSTER</b>	<b>From £45.00</b>
Fresh Jersey Lobster served as you like it; Thermidor, Mayonnaise or Grilled in Garlic Butter	
<b>SHELLFISH PLATTER DOLPHIN</b>	<b>£35.00</b>
King prawns, oysters, mussels, shell prawns, gambas and scallops A platter of shellfish in our well flavoured garlic and white wine sauce	



## MAIN COURSE - MEAT

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<b>BUTTERFLY RIB-EYE STEAK</b>	<b>£32.50</b>
Prepared with Dijon mustard, flamed in brandy and finished with a Madeira sauce	
<b>CHICKEN CAMEMBERT</b>	<b>£25.00</b>
Layered Chicken breast with Camembert and spring onion coated in Breadcrumbs	
<b>SIRLOIN STEAK AU POIVRE</b>	<b>£28.50</b>
Charcoal Grill sirloin steak served with Peppercorns in rich brandy and cream sauce	
<b>ROAST DUCK</b>	<b>£28.50</b>
Roasted Aylesbury duckling cooked to your liking, served with an orange or apple, flamed with Grand Marnier	
<b>CALVES LIVER</b>	<b>£25.00</b>
Calves Liver pan- fried with Onions and bacon on a bed of mash potatoes with gravy	
<b>CHARCOAL GRILL T-BONE STEAK</b>	<b>£32.50</b>
Served with grilled Tomato and Mushrooms	

## SIDE ORDERS

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<b>SEASONAL SALAD</b>	<b>£6.50</b>
<b>BOILED POTATOES</b>	<b>£5.50</b>
<b>SAUTE POTATOES</b>	<b>£5.50</b>
<b>FRENCH FRIES</b>	<b>£4.50</b>
<b>FRESH VEGETABLES IN SEASON BROUGHT DAILY</b>	<b>£5.50</b>

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## DESSERTS

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<b>SELECTION OF DESSERTS</b>	<b>£9.50</b>
<b>CHEESE PLATTER</b>	<b>£10.75</b>
A selection of continental and English cheeses from the board	
<b>ICE CREAM</b>	<b>£6.50</b>

## COFFEES

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<b>ESPRESSO</b>	<b>£3.50</b>
<b>FINE FILTER COFFEE</b>	<b>£3.25</b>
<b>LIQUER AND SPIRIT COFFEE OF YOUR CHOICE</b>	<b>From £10.15</b>



## ALSO AVAILABLE

- \* **SUNDAY LUNCH MENU**
- \* **SET LUNCH & DINNER MENUS**
- \* **CHILDREN'S MENU**

**WE CATER FOR SMALL AND MEDIUM PARTIES FOR WHICH SET MENUS ARE AVAILABLE**

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